

Appln No 09/779,756
Filed February 8, 2001

PATENT
APPLICATION

respectfully request that the Examiner allow the pending claims and pass this Application to issuance.

The Commissioner is hereby authorized to charge any additional fees which may be required in the Application to Deposit Account No. 06-1135.

Respectfully submitted

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Version with Markings to Show Changes Made

4. (Once amended) The fully cooked, stabilized pasta composition of claim 1 further comprising a pasta filling or a pasta sauce, wherein the pasta filling or pasta sauce is stabilized using the same nisin-containing whey used to prepare the pasta composition or a [similar] second nisin-containing cultured whey.
5. (Once amended) The fully cooked, stabilized pasta composition of claim 2 further comprising a pasta filling or a pasta sauce, wherein the pasta filling or pasta sauce is stabilized using the same nisin-containing whey used to prepare the pasta composition or a [similar] second nisin-containing cultured whey.
6. (Once amended) The fully cooked, stabilized pasta composition of claim 3 further comprising a pasta filling or a pasta sauce, wherein the pasta filling or pasta sauce is stabilized using the same nisin-containing whey used to prepare the pasta composition or a [similar] second nisin-containing cultured whey.
14. (Once amended) The method of claim 11, wherein the fully cooked, stabilized pasta composition further comprises a pasta filling or a pasta sauce and wherein the pasta filling or pasta sauce is stabilized using the same nisin-containing whey used to prepare the pasta composition or a second [similar] nisin-containing cultured whey [as used to prepare the pasta dough].
15. (Once amended) The method of claim 12, wherein the fully cooked, stabilized pasta composition further comprises a pasta filling or a pasta sauce and wherein the pasta filling or pasta sauce is stabilized using the same nisin-containing whey used to prepare the pasta composition or a second [similar] nisin-containing cultured whey [as used to prepare the pasta dough].

16. (Once amended) The method of claim 13, wherein the fully cooked, stabilized pasta composition further comprises a pasta filling or a pasta sauce and wherein the pasta filling or pasta sauce is stabilized using the same nisin-containing whey used to prepare the pasta composition or a second [similar] nisin-containing cultured whey [as used to prepare the pasta dough].

24. (Once amended) The method of claim 21, wherein the fully cooked, stabilized pasta composition further comprises a pasta filling or a pasta sauce and wherein the pasta filling or pasta sauce is stabilized using the same nisin-containing whey used to prepare the pasta composition or a second [similar] nisin-containing cultured whey [as used to prepare the pasta dough].

25. (Once amended) The method of claim 22, wherein the fully cooked, stabilized pasta composition further comprises a pasta filling or a pasta sauce and wherein the pasta filling or pasta sauce is stabilized using the same nisin-containing whey used to prepare the pasta composition or a second [similar] nisin-containing cultured whey [as used to prepare the pasta dough].

26. (Once amended) The method of claim 23, wherein the fully cooked, stabilized pasta composition further comprises a pasta filling or a pasta sauce and wherein the pasta filling or pasta sauce is stabilized using the same nisin-containing whey used to prepare the pasta composition or a second [similar] nisin-containing cultured whey [as used to prepare the pasta dough].